



Gluten Free - Pastry, Biscuits & Slices

Recipe No:

R749 - R749c

GLUTEN FREE SWEET PASTRY

USING [BAKELS GLUTEN FREE HEALTH PASTRY MIX](#)

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> |
|---------------------|--------------------------------------|--------------|
| 1 | Butter | 0.835 |
| | Icing Sugar | 1.050 |
| 2 | BAKELS GLUTEN FREE HEALTH PASTRY MIX | 2.500 |
| 3 | Eggs | 0.460 |
| | NZB VANILLA ESSENCE 101 | 0.020 |
| Total Weight | | 4.865 |

Method: 1. Cream Group 1.
2. Add Group 2 and blend together on slow speed using a dough hook until a fine crumb forms. Mix Group 3 together and add to crumbed mix. Mix thoroughly until dough is mixed.
3. Rest for 20 minutes in fridge before use. Store in refrigerator.

Notes: Use rice flour or corn flour for dusting.
Cold fill recommended.